



ANTIPASTI

BURRATA E CREMA DI ZUCCA - 10

Creamy burrata served with velvety pumpkin cream, toasted croutons, and roasted pine nuts

VELLUTATA DI ZUCCA E SPECK (MENU)- 10

Pumpkin velouté topped with crispy speck and croutons

TONNO AFFUMICATO (MENU) - 11

Smoked tuna carpaccio — daily selection depending on the catch

BURRATA AL TARTUFO - 14

Silky burrata elevated by a touch of black truffle

PLANCHE DE CHARCUTERIE - 30 TO SHARE

Assortment of Italian cold cuts, smoked tuna, aged cheeses, goat cheese, and sucrine with olives

PASTA FRESCA

STRACCIATELLA E POMODORO (MENU)- 19

Rigatoni in tomato sauce with cherry tomatoes, stracciatella, and fresh basil

PASTA LA SCAMPI - 26

Linguine with langoustine cream, garlic, parsley, and homemade shellfish bisque

PASTA ALLA CARBONARA (MENU)- 21

Egg rigatoni with guanciale, Pecorino Romano, and freshly ground black pepper

ZUCCA E GUANCIALE - 23

Rigatoni in pumpkin cream with pecorino and crispy guanciale

PASTA ALLA NORMA (MENU)- 21

Rigatoni with tomato sauce, fried aubergine, ricotta salata, and basil

PASTA GAMBERO E PISTACCCHIO - 26

Linguine with fresh red prawns, homemade bisque, and artisanal pistachio cream

TRUFFLE PASTA - 23

Egg rigatoni, truffle cream, black-truffle carpaccio & Parmesan

PARMIGIANO FLAMBATO AL COGNAC - 30

Linguine with fresh cream and sage, flambéed with cognac inside a Parmesan wheel before your eyes

SICILIA BISTROT

PIZZA

MARGHERITA (MENU) - 16

Fior di latte mozzarella, DOP tomato sauce, and fresh basil

LEGUMI (MENU) - 20

Fior di latte mozzarella, ricotta cream, marinated courgettes, cherry tomatoes, Paris mushrooms, olives, and basil pesto

LA REINE (MENU) - 19

Fior di latte mozzarella, cooked ham, fresh Paris mushrooms, and tomato sauce

TONNO (MENU) -22

Fior di latte mozzarella, tuna, olives, onions pickles and tonnata sauce

CALABRISELLA - 22

San Marzano DOP tomato sauce, fior di latte mozzarella, 'Nduja di Spilinga, spicy spianata, and stracciatella

PROSCIUTTO COTTO - 23

Fior di latte mozzarella, gorgonzola, Gran Biscotto ham, stracciatella, crispy spring onion, and basil pesto

ZUCCA (MENU)- 23

Pumpkin cream, fior di latte mozzarella, crispy guanciale, and roasted chestnut pieces

TARTUFO - 24

Fior di latte mozzarella, truffled ricotta cream, truffle carpaccio, stracciatella

LA PARMA - 25

San Marzano DOP tomato sauce, fior di latte mozzarella, burrata from Puglia, and 30-month-aged Parma ham

SUPPLÉMENTS RECOMMANDÉS

- Vegetables ou eggs - 2 
- White ham - 3 
- Burrata ou Parm ham- 5 
- Truffle - 8 



INSALATE

INSALATA TERRA E MARE - 24

Crisp baby romaine with green asparagus, cherry tomatoes, seared prawns, and speck chips, finished with a light raspberries vinaigrette

INSALATA CAPRINO (MENU) - 22

Baby romaine with roasted beetroot, fresh oranges, sliced almonds, olives, and goat cheese, tossed in a house raspberries vinaigrette

INSALATA DEL CONTADINO - 22

Crisp baby romaine with frsh green beans, crispy guanciale, and creamy ricotta, finished with a light an olive vinaigrette

INSALATA VERDE CON PISTACCHI - 20

Fresh green beans and asparagus, silky ricotta, and toasted pistachios, finished with an olive vinaigrette

SECONDI

SCALOPPINA ALLA MILANESE - 26

Breaded veal cutlet Milanese-style with Parmesan shavings with fresh rigatoni and its pomodoro sauce

SEA BASS FILLET WITH ROSEMARY – 25

Delicately cooked sea bass with rosemary and garlic, served with garlic-scented green beans.

DOLCI

CANNOLI SICILIANI - 9

Crispy pastry shells filled with ricotta cream, citrus zest, and crushed pistachios

TIRAMISU (MENU) - 10

Mascarpone cream, coffee-soaked biscuits, and cocoa powder

PANNA COTTA (MENU) - 8

Velvety panna cotta with your choice of topping: red berries, caramel, or pistachio coulis

CAFE GOURMAND - 12

Mini tiramisù, torta limone, cannolo, and the chef's sweet surprise

CARTE DES BOISSONS

SOFTS

- Coca, Coca zéro 33 cl - 5
- Fuze Tea pêche 25cl - 5
- Sprite 25cl - 5
- Jus de fruit 25cl - 5
- Diabolo - 5.5
- Tomarchio Aranciata Rossa 27.5cl - 7

- Tomarchio thé glacé pêche et melon bio 27.5cl - 7
- Jus d'orange ou citron frais 20cl - 6
- Limonade faite maison 25cl - 6
- Thé glacé fait maison (menthe citron) 25cl - 6
- Pichet de limonade ou thé glacé 1l - 20
- San Benedetto (plate ou gazeuse) 50cl - 4
- San Benedetto (plate ou gazeuse) 1l - 7

APERITIFS

- Martini (Bianco, Rosso, Campari) 6cl - 5
- Bellini 10cl - 10
- Ricard 5cl - 10
- Moretti beer 25cl - 4.5 ; 50cl - 8

DIGESTIVO

- Amaretto 4cl - 8
- Limoncello 4cl - 8
- Mint liquor 4cl - 8

MOCKTAILS

- Feel good : Jus d'ananas, coulis de passion et citron vert - 10
- Dolce vita : Jus d'ananas, coulis de fruits rouges et citron vert - 10
- Basil Detox : Basilic frais, sirop de vanille, jus de citron vert et eau gazeuse - 10
- Virgin Mojito: Menthe fraîche, citron vert, sucre roux et eau gazeuse - 10

COCKTAILS

- Spritz : Aperol/ Limoncello - 12
- Hugo Spritz : Saint Germain, Prosecco, eau gazeuse, citron vert et menthe - 15
- Negroni : Gin, Martini rouge et Campari - 12
- Americano: Vermouth rouge, campari et eau gazeuse -12
- Mojito: Rhum, menthe, sucre, citron vert et purée de fruit de la passion ou fruits rouges - 15
- Gin tonic - 15
- Basil smash: Gin, basilic, jus de citron vert et sirop de vanille - 15

CAFETERIA

- Espresso, Deca noisette - 3.5
- Allonge - 3.5
- Double espresso - 6
- Cafe crème - 4.5
- Latte macchiato, Capuccino, Moka, Cafe frappe - 6



VINS



12,5cl

75cl

VINS ROUGES

• Santa Tresa Rina Rusa - IT Terre Siciliane IGT ; Frappato:	8	34
• San Marzano Il Pumo - IT Salento IGT ; Primitivo:	8	36
• Leonardo Vitruviano - Chianti DOCG ; Sangiovese/Merlot:	9	36
• Firriato Branciforti - IT Terre Siciliane IGT ; Nero d'Avola:	10	42
• Radici Filari Svicc - IT Dolcetto d'Alba DOC:		58
• Saint Evasio - Barolo DOCG:		95
• Di Montalcino - Montalcino DOCG:		90

VINS BLANCS

• Paladin - IT Delle Venezie DOC ; Pino Grigio:	8	34
• Santa Tresca Rina lanca - IT Sicilia DOC ; Grillo/Viognier:	9	48
• Contini Tyros - Vermentino di Sardegna DOP ; Vermentino:	9	36

ROSÉS

• La Sogara - Chiaretto Bardolino DOC ; corvina, rondinella et molinara:	7	28
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PROSECCO

• Paladin Millesimato - Prosecco DOC:	8	38
• Pra di Bosso Amabile - Reggiano Lambrusco DOC:	7	25
• Casali Cantastonirrie Rosato Secco - Reggiano Lambrusco DOC :	9	38